DINNER SET MENU

KHMER STREET FINGER FOOD
Discover our selection of Khmer street food to start your dining experience

- AMUSE BOUCHE -
Grilled baby squid, charcoal eggplant

- APPETIZER -
Sautéed chive leaf & bean sprout salad, deep-fried dry mushroom mixed with tofu and tamarind dressing

White Wine Suggestion: D’Arenberg “The Stump Jump”, McLaren Vale, Australia
A fruit basket of aromas and flavours offering depth & complexity.

- SOUP -
Slowly cooked pork ribs, red Kampot pepper, Tonle Sap lotus root, local lufa, fried onion sprinkle

Organic Herbal: Lemongrass & Black Kampot pepper
Refreshing floral, well balanced with spicy and earthy flavor.

- REFRESHER GRANITE -
Roselle sour fruit sorbet

- MAIN COURSE -
Grilled “Takeo River Lobster”, on crispy vermicelli nest, pumpkin purée, garlic sauce

White Wine Suggestion: Beringer “Main & Vine” Chardonnay, California, US
Lush fruit flavors and aromas (citrus, honeyed apricot). Smooth with a lasting finish.

Smoky duck, aroma of embassy spices, crispy sweet potato, fresh pineapple salad

Ratanakiri coffee cappuccino

Red Wine Suggestion: Aldridge, Cabernet/Shiraz, Australia
Deep red in colour, on the nose, aromas of raspberry and plum with notes of spices. Well-balanced in acidity. Rich and intense red wine.

- DESSERT -
“Bay Traeb” Black sticky rice cooked in fresh coconut milk, Roasted peanut, sugar palm caramel ice-cream

White Wine Suggestion: Marques de Caceres Semi Dulce, Viura, Spain
An array of exotic fruits comes through on the nose with floral notes and a hint of peaches. A pleasant sweetness comes through on tasting with a delicate vivacity that adds full freshness.

Our organic herbal pairing is not a Tea pairing.

It is composed of organic herbs found locally that have positive effects on the body, as well as helping digestion + sleep.